

Kelloggs Rice Krispies Recipes from 1976

Rice Krispies Cheese Sandwiches (4 servings)

3 cups Kellogg's Rice Krispies cereal
4 slices cheese
8 slices day old bread
2 eggs
1/2 cup milk
1/4 teaspoon salt
3 Tablespoons margarine or butter - melted

Measure Rice Krispies cereal. Crush to 1 and 1/2 cups. Place in a shallow dish or pan. Set aside.

Make 4 sandwiches using 1 slice cheese and 2 slices bread for each. Set aside.

In a second shallow dish or pan, beat eggs, milk and salt until foamy. Dip sandwiches quickly in egg mixture, turning once. Coat with crushed cereal. Place in single layer on well-greased baking sheet. Drizzle with melted margarine or butter.

Bake in oven at 450 degrees F. for about 15 minutes or until crisp and golden brown. Yield: 4 serving

Choco Scotch Clusters

1 cup semi-sweet chocolate chips
1 cup butterscotch chips
1/4 cup peanut butter
4 cups Rice Krispies

1. Melt chocolate morsels, butterscotch morsels and peanut butter over low heat in a heavy saucepan, stirring constantly until well-blended. Remove from heat and add Rice Krispies; stir until well-coated.
2. Drop by tablespoonfuls onto wax paper or buttered baking sheets. Let stand in a cool place until firm.
3. Note: Mixture may be pressed into a 9x9 pan if desired. Cut into squares when firm.

Ricey Spicy Meatballs

Ingredients:

1 egg
1 cup Kellogg's® Rice Krispies® cereal
1/4 cup finely chopped onion
2/3 cup instant nonfat dry milk powder
2 tablespoons ketchup
1 teaspoon salt
1/8 teaspoon pepper
1 pound lean ground beef
1 can (15 oz.) tomato sauce
1/2 cup ketchup
1/2 cup water
1/4 cup firmly packed brown sugar
1/4 cup finely chopped onion
1/4 cup pickle relish
2 tablespoons Worcestershire sauce
1 tablespoon vinegar
1/4 teaspoon pepper

Directions

1. In large mixing bowl, beat egg slightly. Add next 6 ingredients. Mix well. Add ground beef. Mix until combined. Portion meat mixture using level tablespoon. Shape into meatballs. Place in single layer in shallow baking pan coated with cooking spray or foil lined.

2. Bake at 400° F about 12 minutes or until well browned (160 degrees F).

3. For sauce, measure remaining ingredients into 3-quart saucepan.

Stir to combine. Cover. Simmer over low heat about 15 minutes, stirring frequently. Add meatballs to sauce. Simmer over low heat about 10 minutes longer. Serve over rice, if desired or as an appetizer.

